

Jerk Antelope with Pineapple Mango Salsa

1/4 cup olive oil

1 medium red onion, finely chopped

2 scallions, thickly sliced

4 garlic cloves, smashed

1 hot pepper finely chopped

1 tablespoon low-sodium soy sauce

1 tablespoon fresh lemon juice

1 tablespoon light brown sugar

2 teaspoons ground allspice

1 teaspoon freshly ground black pepper

1 teaspoon thyme leaves

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon, ground

2 Antelope tenderloins (14 ounces each)

Dash hot sauce

Salt

Combine all ingredients in a blender and blend until smooth. Transfer the marinade to a zip lock plastic bag. Add the tenderloins, turning to coat. Seal the bag, pressing out the air, and refrigerate for 6 to 8 hours.

Light a grill. Remove the tenderloins from the marinade. Brush with the remaining 1 tablespoon of oil and season generously with salt. Grill the tenderloins over low heat, turning occasionally, about 20 minutes. Transfer the tenderloins to a cutting board and let rest for 10 minutes. Slice and serve with the salsa.

Salsa

1 whole Pineapple, Peeled And Diced

1 whole Mango, Diced

1/2 whole Medium Red Onion, Finely Diced

1 whole Jalapeno, Seeded And Diced

Fresh Cilantro, Chopped

1/2 of whole Lime, Juiced

1/2 of whole Lemon, Juiced

Pinch Kosher Salt

1/4 teaspoon of raw sugar

Combine diced pineapple, mango, red onion, jalapeno, and cilantro. Squeeze in lime juice and add salt and sugar if needed. Stir to combine. Serve within an hour with tortilla chips or on top of chicken or fish.